

Mini Tea Scones



Servings: 24

2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons sugar
5 tablespoons unsalted butter
2/3 cup milk
1 large egg, beaten

To a bowl add all-purpose flour, baking powder, salt, and sugar. Stir to combine.

Cut the unsalted butter into small pieces and add to the flour mixture. With a pastry cutter or using your hands cut the butter into the flour mixture until you reach a breadcrumb like consistency.

Add the egg and milk to the flour and butter mixture. Reserving 1 tablespoon of the egg and 1 tablespoon of milk. Mix until everything is just combined.

Turn the dough out on to a lightly floured surface. Flatten it out to 2/3-inch thickness and cut out rounds.

Transfer the scones to a baking sheet lined with parchment paper. Brush to top of the scones with the reserved egg and milk.

Bake in a 425°F oven for 10-12 minutes or until golden on top.

Serve

Per Serving (excluding unknown items): 75 Calories; 3g Fat (35.2% calories from fat); 2g Protein; 10g Carbohydrate; trace Dietary Fiber; 15mg Cholesterol; 77mg Sodium; 1g Total Sugars; trace Vitamin D; 32mg Calcium; 1mg Iron; 25mg Potassium; 52mg Phosphorus. Exchanges: .